NEW ENGLAND FARMER.

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COMMUNICATIONS.

For the New England Farmer.

CULTURE OF WHEAT.....No. V.

We have assumed the position that the soil of New England is not unfavorable to the growth of wheat; and though, as in other places, it is exposed to various accidents and diseases, yet there is no substantial ground for being discouraged in its cultivation. There is nothing in the soil or climate, as yet ascertained, that forbids its growth. We do not pretend that the old and worn out soils of New England are to be compared to the virgin soils of newly cleared countries, or to the rich alluvions of the western states. We do not pretend that our soil is peculiarly favorable to its growth; or that it can be raised at as little expense as in many parts of the country; though much of the land in Maine, we know from personal observation, is eminently propitious to its culture; but we believe that on most of our farms, some portion of land may be devoted to this cultivation with success and advantage; and as good flour has been made from wheat grown in New England as was ever produced in any part of the country. Rye is doubtless a more sure crop; Indian corn a much more sure, and under good cultivation, not a less valuable crop; but wheat should have a place in our husbandry; and every farmer who is not very unfavorably situated, should attempt to produce enough at least for his own consumption. The crops in Massachusetts, from facts already adduced, it is apparent, have averaged more than twenty bushels to the acre; and some have risen as high as fifty. Now the average crop throughout the world as stated by Armstrong, is not higher than seven or eight bushels. There seems then to be the strongest motives to make this valuable cultivation matter of particular inquiry, observation, and experiment, that it may be carried to that degree of improvement of which it is susceptible.

I have already extended my communications much beyond what I at first designed; and there remains now but one topic upon which I shall offer any farther remarks; that is, the selection of seed for sowing.

The earliest kind of wheat is to be chosen, and in this matter there is a great difference. The red chaffed wheat and the bearded, has been, from the best observation made, less liable to blast than the white flint and the thick chaffed varieties; and it is important in the next place to choose the fairest and healthiest seed. It is an opinion prevalent in many parts of the country, that blighted wheat is equally good for seed as the fair and perfect grain. Indeed, I have been informed that some farmers have actually changed their sound and full seed for that which was blighted, as the latter was cheaper, and from the greater number of grains to a bushel would go farther. This practice has been sanctioned and encouraged by as high an authority as that of Sir Joseph Banks; but both reason and experiment loudly condemn the practice. Who expects to get as good a product from small and half ripened potatoes as from those which are fair and fully grown? and so in respect to other seeds? Who would take his most diminutive, half grown, stunted, and deformed animals, for the purpose of raising from them an improved stock; and who does not know that by such a choice the race must inevitably become deteriorated? Why does not the analogy apply equally to wheat? The matter, however, has been put beyond a question by a most valuable experiment on record.

"The late Benjamin Bell, Esq. in October 1783, sowed a field of twelve acres at Hunetrillin, Roxburghshire, with 54 bushels of wheat, of which 12 bushels were the best that could be procured in the London market of crop 1783, 30 bushels were from East Lothian of crop 1783, 6 bushels the best wheat in the London market of crop 1782, and 6 bushels produced near Edinburgh in the year 1782. It must be remembered that 1782 was a season generally unfavorable to raising wheat in perfection; but that in 1783 the grain was sound and of good quality. The field on which these parcels of wheat were sown had been well fallowed, was equally manured with dung, and the whole of these seeds were sown in the beginning of October, all of them having been washed in strong brine, and afterwards dried with powdered quicklime. The English seed of crop 1783 was sown on one side of the field; three bushels of the Mid-Lothian seed of crop 1782 were sown in the next three ridges; to this succeeded the English seed crop of 1782; then the East Lothian wheat of crop 1783; and lastly, the remaining three bushels of Mid-Lothian seed crop 1782.

"The field being all in good condition, the wheat appeared early above ground; and the shoots were every where strong except on those ridges which were sown with the Mid-Lothian seed crop of 1782, on which the plants were weak and not very numerous; neither did they spread or *tiller* like the others; so that during the winter and spring months, the wheat on these ridges had a weak appearance; on harvesting, the straw was thin and short; and the ears were short and small, the grain likewise being not so large nor heavy as on the other parts of the field. On being threshed and measured, the produce of the 12 bushels of seed, crop 1782, both the London and Mid-Lothian taken together, was only 66 bushels, or 5½ after one. The produce of the rest of the field was fully 15 bushels for every bushel of seed. The difference in value was also considerable, as the produce of the seed from 1782 sold almost a shilling the bushel lower than the other. On the whole, it seems the safest plan, to use none but good seed, and to avoid as much as possible the seed of wheat that has been infected with any disorder."* H. C.

Meadowbanks, Deerfield, 26th Aug. 1833.

For the New England Farmer.

DROUGHT.

Extract from a Letter from Mr. J. Adlum to the Proprietor of the New England Farmer, dated—

"*Vineyard near Georgetown, D. C. Sept.* 6, 1833.

"My grapes in the Vineyard, this year, are nearly a total failure, and my neighbors' vineyards, with but one exception, have also suffered much by the grape cracking and drying up.

"We have had one of the greatest droughts this year known by the oldest inhabitants. Our Indian corn crops are very short, and our pastures and all vegetation drying up. But it now appears as if we should have rain soon, as it is clouding over pretty generally."

For the New England Farmer.

FRUIT TREES.

The following observations are prefatory to an abridged Descriptive Catalogue of the Fruit Trees in the Collection of J. B. Van Mons, a celebrated Cultivator of Fruit Trees in Belgium, Europe. We were favored with the manuscript by R. Manning, Esq. of Salem, Mass. for whom it was translated from the French by Miss Elizabeth C. Hathorne, of that place. We think the remarks cannot but prove useful to all persons engaged in the raising of Fruits, and especially to those who wish to create or introduce new and improved varieties of Apples, Pears, &c.—

TRANSLATION.

Being unwilling to leave my correspondents in ignorance of the fruits which I have sent them, designated by numbers alone, I have caused the materials for this catalogue to be collected during a severe illness. There may be omissions in it, but there are no errors; and the repetitions refer to the parent stocks, and to their grafts, but are not unnecessarily employed.

In so vast an establishment, containing not less than 86,000 trees, it was impossible to inscribe at length on tickets the names of all the fruits of which we distributed grafts; and we found it at once more simple and more expeditious to mark on a slip of paper the No. attached to the tree, and to point out afterwards the variety to which the No. belonged.

We attached a No. in lead, suspended by a wire of the same metal, to every tree and graft in the garden, as well as to every Sauvageon (ungrafted tree, raised from seed,) from which we gathered fruit, and we noted in catalogues the names or the qualities of the fruits to which these Nos. referred. We have thought it expedient to have those Catalogues printed.

There are in the first series many Nos. to which no descriptions are annexed, because they are occupied by old varieties generally known. The vacant Nos. in the second and third series belong to new varieties which have not answered the expectations formed respecting them. Some vacancies are also left by duplicates and triplicates of the same variety, which we had received under the same names.

We have, as far as possible, given the names of the Authors of the Fruits. By its Patrons, signifies that it was found by the Cultivator whose name it bears. By ourselves, that it is the result of our endeavors. The articles designated by Nos. alone, are necessarily products of our culture.

I have added in my Catalogues the approximative forms of my new fruits, though nothing can be more uncertain than this characteristic, for the form of a pear varies during 12 or 15 years before it is definitively fixed; and there are some which never attain a fixed form, as the Bon Chretien d'hiver, the Beurre Rance, &c. I have compared them to known varieties. I might here compare

* Sinclair's General Report, Vol. I, p. 479.

them to the wild fruits of the same species (sous especes des bois), but in countries where the kind does not grow spontaneously, there would have been no point of comparison.

We admit into this Catalogue only the species which we have been able to send to our correspondents, under the form of Grafts, such as the Pear, Apple, Plum and Cherry Tree. We have, however, discovered a method of conveying under the same form the Peach and the Apricot Tree. It consists in grafting them on the summit, or on the bourgeons (bud's eyes) of the Plum Tree, and sending the grafted branch before or after the developement of the eye, to be grafted *en feute* (or cleft or slit-grafting) on another Plum Tree. We have never yet found this method to fail.

There are many numbers which have not yet received names, because we thought it right to name only the varieties, which in our judgment merited the title of *tres a propager* (eminently worthy to be propagated), which expressed the highest excellence that a fruit can attain, and requires it to be superior to a St. Germain, a Beurre Gris, a Chaumentelle, a Colmar, a Cressane, &c. Respect to the persons to whom we offer the homage of our fortunate acquisitions by bestowing their names upon the fruits, exacts from us this extreme reserve.

This distinction between Fruits *a propager* (to be propagated) and those *tres a propager*, is solely for ourselves, who are so rich in this last quality of fruits, which unites elegance of form, and amplitude of size, to the utmost delicacy of flesh and of juice, while we are so poor in subjects for grafting. The words Excellent, Exquisite, Delicious, annexed to a great number of our new fruits, are equivalent to the declaration that they are as good as the best old varieties.

In another position than that in which we are placed, we might enlarge on the origin, the form, the qualities, I will say the defects, the epoch of maturity, and other particulars of the Fruits bearing names. In the next supplement, if it be ever published, we may, perhaps, revert to these details; but at present I can only cause to be transcribed the judgments pronounced upon each variety, and consigned to my notes.

It may be asked, how we have been able to obtain from our seed-plots so many Fruits, so extraordinary in all respects? We answer that our method has been to renew incessantly the old varieties, acknowledged as exquisite. By renewing we mean planting always the kernels and stones of the last produced, regenerating thus from father to son. We said to ourselves once for all, that the more a species, being propagated from seed, and at the same time by shoots or suckers, is removed by being repeatedly sown, from a state of nature, the more it must approach a state of art. We have since acted in conformity to this principle, and already at the third renewing, the fruit of the Peach and Apricot tree is no longer of ordinary merit, and, at its fourth sowing the apple is reproduced constantly exquisite. This has not been the case with the Pear tree, which still produces ordinary fruit, though no longer bad. But for this characteristic of the Pear, and especially that of the incessant variation of its form, pomological researches would be already without an object, and the study of fruits would consist only in a dry acquisition of names.

Our seed plots were differently treated according to the species. The Pear Trees were planted in squares, and the Apple Trees were placed in one of the corners of the garden: these species were never planted together. The Peach and Apricot Trees, sown confusedly, were removed only to be placed where they were to remain. The growth of all was restrained by pruning till the moment of permanently placing them; and at transplantation the branches were slightly drawn together, and the roots forcibly so, in order to make the latter subdivide, which causes the tree to bear early. After the transplantation they were not touched. In the second year we examined the Pear Trees, leaving only those of good appearance, and choosing the others to graft upon. This grafting could not be performed without removal, because the growth of the sauvageons would immeasurably outstrip that of the grafted trees. We therefore raised the trees, just before the frosts, and placed them *en jauge* [in casks or barrels], in order to graft upon them by copulation, and out of the earth at the end of February; or we grafted them in this manner before the beginning of winter. These grafts have endured with perfect safety the severity of the past winter. This method is preferable to every other for the Pear tree and the Apple tree. The suffering, which in this case is common to the tree and the graft, secures its taking and determines an equal force of developement. It might be called *the graft on one's knee*, or *the the graft at the corner of the fire*. It is the only one which should be practised, except *en feute* (slit cleft) for the Paradise and the Quince tree, of which every piece of a trunk, branch or root only, 2 or 3 inches long and 2 or 3 lines thick, may be made useful as a subject.

This selection of subjects for grafting does not prevent our trees from being so near each other as to shoot into the air, like arrows, and to resemble Italian poplars rather than ordinary pear trees: they were not forced by the knife to take a direction contrary to nature; and these trees, so high, so straight, with branches so regular, and unapproached by any insect, were every year covered with fruit from the summit to the foot. The great art in giving to a tree *au vent* (not trained in any particular shape) a regular form in maintaining the equilibrium between its branches, is to make it take from its birth a right direction by attaching it to a proper support.

The new fruits have over the old the advantage of yielding a rich and constant crop, and of exemption from falling off and from alteration. They are less liable to any malady.

When a Peach tree is raised from the stone and *au vent*, it is as unnecessary to despoil it of its branches as to thin it of fruit; in the third year, it puts forth only short branches, which bear without intermission, and whatever be the number of the fruits, the smallest is not less savory than the largest; the flesh of the peaches of seed plots remaining long transparent and greenish. This is also the case with the Nectarine, whose fruit *au vent* may be preserved from insects.

I was at first in the habit of placing a graft of the most distinguished of my sauvageons on a lateral branch of a mature tree; but I have always observed that this branch and the parent stock began to bear the same year, so that while the trees were mutilated nothing was gained in precocity of crop.

It will be perceived that in our last catalogues, the number of fruits inscribed *excellent* is much more considerable than in the first: this proceeds in part, it is true, from our more extended cultivation, but also from the circumstance that in proportion as we advance in renewing the varieties, the number of distinguished fruits is multiplied.

We also remark, that the more the fruits are renewed, the fewer early varieties do we obtain; for example, in the last year few of our apples and pears of the first crop ripened before winter; and even at this moment (March), I have a great number which are not ripe, and which ripen successively as they advance in merit. It is true that in the selection of Sauvageons, we remove all the pear trees that are without thorns and with stout branches and large leaves, as these are signs of precocity, and all the apple trees whose appearance resembles too much that of the early varieties.

It will be observed, that we have principally directed our endeavors to the improvement of pears. This was natural, because the pear has not hitherto been reproduced identically, but under astonishing deviations, which have hardly permitted comparisons. We have, in our thousands of results, obtained forms which resembled each other as to the fruits, but the appearance of the tree, the wood, the foliage, were entirely different; and when two trees had some resemblance in appearance, wood and foliage, the fruit was totally distinct. The following was my mode of passing judgment upon the varieties. I invited to dinner a friend, whose taste in fruit was exquisite, and we tasted together; then I made my two gardeners taste; we discussed for a moment the merit of the fruit, and I consigned the judgments to my notes, with the very expressions which are found in the Catalogue. As fruit whose period of maturity is not yet known must be gathered at different times, and at intervals of ten days, we had never less than 200 sorts to taste. The No. attached to the tree was transcribed upon each fruit. Every variety judged very good, and of the highest quality, was afterwards gathered and distributed to connoisseurs, on condition of returning the stones and the kernels: we have never sent a good new fruit to the market; we chose to allow it to rot in order to preserve the seed, rather than to sell it at a high price.

I was obliged to quit Brussels when almost all my Sauvageons of the 4th and 5th renewing were about to bear: an object of public utility claimed the ground which my establishment occupied: I shall, perhaps, be compelled to leave my new gardens when nearly all my Sauvageons of the 6th and 7th renewing are covered with flower-buds. I see that the more the renewings are multiplied, the earlier the Sauvageons begin to bear: a great many of my pear trees of 3 and 4 years old will produce this year.

In the inevitable disorder attendant on the destruction of an immense cultivation, effected during the severity of winter, it was impossible not to lose some varieties, though we took grafts of all the most precious, and though of these grafts, placed double and in April and May on trees out of the earth and half dry, very few perished. To gather grafts and to abandon the trees was all that we could do at such a moment, and when we could ourselves be present only for a day and a half in the week. We are consequently obliged to request our correspondents to return us grafts of those lost varieties, which are in their possession.

MASS. HORTICULTURAL SOCIETY.

REPORT OF H. A. S. DEARBORN.

Proceedings of the Massachusetts Horticultural Society, at a Meeting held in the Hall of the Institution on the 14th day of September, 1833—The following report was made by H. A. S. Dearborn, the President.

No subject in vegetable physiology, has claimed greater attention, among horticulturists, than the inquiry, "*whether the stock has an influence on the graft;*" and it will be recollected, that a very interesting communication was received, last year, from Doct. Mease of Philadelphia, in which the affirmative was maintained. With a most laudable zeal to illustrate and confirm the theory he had assumed, and to render an important service to the cultivators of fruits, his scientific labors have been continued, and I have recently received the following letter, containing the results of his researches.

INFLUENCE OF THE STOCK ON THE GRAFT.

Philadelphia, Aug. 17, 1833.

Gentlemen, Although the subject of the influence of the stock on the graft, would seem to be settled, by the paper I formerly sent you, yet I have deemed it proper to add a few more facts in favor of the opinion I advanced, or rather supported,—from Loudon's Gardener's Magazine, vol. 8, p. 493.

Signor Luige Manetti states, "that the lemon grafted on the bitter orange resists the cold better than in its natural state; like the medlar of Japan, (Eriobotrya japonica, Lindley,) which when grafted on the white thorn (Cratœgus oxycantha, L.) acquires additional strength, and the true Pistachio (Pistacia vera) which when grafted on the Turpentine tree (Pistacia Terebintha, L.) resists the cold of 8 deg. Reaumur, below 0, (14 deg. of Fahrenheit,) while if grown from the root, it dies at 5 deg. (20 and 3-4ths of F.) See Sageret Pomologia Physioligue, p. 16. The constitution (so to speak) of the lemons being strengthened in this manner, the tree may be left standing in the open air, even in the depth of winter. The cultivators of Nerva, and of Monaco in the Geonese territory, understand this method of cultivating the lemon." A gentleman attached to the Russian legation, informed me at Washington in the year 1828, that he has resided several years at Madrid, and was surprised to find several orange trees left out all winter, in the garden of one of the European ministers at that court, without injury. It is probable that they owe their preservation to the process above mentioned. JAMES MEASE.

The Horticultural Society of Massachusetts.

The following letter and the seeds therein named have been received, from the Hon. STEPHEN C. PHILLIPS.

Salem, August 21, 1833.

My dear Sir, You may recollect your interview with my brother-in-law Mr. J. W. Peele, at New York, in December 1831, when he was on the point of embarking for Manilla, and that you then requested him to furnish you with such specimens of the agricultural productions of the Philippine Islands as he could readily procure, for the use of the Massachusetts Horticultural Society. I received from him, some time since, two packages of Cotton and Tobacco seed, which I now send with this letter. They will probably be esteemed curiosities, and may prove valuable.

Very sincerely your friend,

STEPHEN C. PHILLIPS.

Hon. H. A. S. Dearborn.

As our climate is not favorable to the cultivation of these seeds, it is desirable they should be placed in the hands of the planters in the southern states, to whom they may prove important acquisitions; and as there are Horticultural Societies at Baltimore in Maryland, and at Charleston, South Carolina, it is recommended that the Tobacco seed be sent to the former and the Cotton seed to the latter. Respectfully submitted, by

H. A. S. DEARBORN, *Pres. Mass. Hor. Soc.*

Brinley Place, Roxbury, Sept. 14, 1833.

RESOLVED, That the thanks of the Society be presented to J. W. PEELE, Esq. for the valuable seeds which he has sent from Manilla.

Dr. John H. Richards of Paris, was elected a corresponding member; and the following gentlemen as subscription members—Dr. John Williams, Cambridgeport; Robert Wilson and John H. Eastburn, Boston.

EXHIBITION OF FLOWERS AT THE MASS HORT. SOC. ROOMS.

Saturday, Sept. 14, 1833.

S. Walker, Roxbury, Dahlias—Gloria florum superbum, Wells' royal Lilac, Imperiosa, Foster's incomparable, Dennisii, Coccinia speciosissima, Romulus, Squbb's pure yellow, Barrall's Susanna, Brilliant yellow, Colvill's perfecta, Hall's Mogul, Albina, Walker's Mary Louisa, together with a variety of flowers.

J. A. Kenrick, Newton, Dahlias, &c.

Thomas Mason, Charlestown Vineyard, fourteen varieties of Dahlias, and other flowers.

Messrs. Winship, assortment of flowers.

Also were presented by Mr. Winship, for exhibition only, some superior specimens of Dahlias and Callistema anemone flore plena, cultivated by Mr. Wm. Leathe, Cambridgeport, in his usual excellent manner.

By order of the Committee,

JONA. WINSHIP, Chairman.

EXHIBITION OF FRUITS.

Apples. By Dr. Noyes of Newburyport, 2 sorts of Seedling Apples, over ripe. By A. D. Williams, Sops of Vine, beautiful and good. By I. A. Kenrick, Governor apple and White pumpkin Sweet. By Charles Ellis, Newton, Pumpkin Sweet.

Pears. By John Heard, Jr. Esq. Johonnot Pears, a fine table fruit. Andrews Amory of Gibson, Autumn Catherine, a name unknown to the Committee. By B. V. French, Esq. a basket of new Pears raised from seed in Rhode Island called the Wilbur pear, good and worthy of cultivation. By Mr. Billings of Roxbury, the Chelmsford Tyngsborough or Mogul Summer, a foreign fruit which has received the above names, the true one being unknown; this pear is of very large size, very productive, but suitable only for baking. By Gen. Dearborn, Maria Louisa Pears, unripe. By R. Manning, the Ronville of the New Duhamel, prematurely ripe. By N. Davenport of Milton, a Native pear of large size; it may prove a good Baking sort, but not for the table. By Samuel Pond, Pears, name unknown. By S. Downer, Esq. Andrews, Capiamont, Knox, Fulton and Cushing; this last is a very superior fruit, and the Committee can give no higher praise than to borrow the words of Van Mons, in describing his best fruits, "eminently worthy of cultivation."

Plums and Nectarines. By Samuel Pond, Coe's Golden Drop and Semiana. By John Heard, Jr. Esq. a variety of Plums, and one of Nectarines, unnamed. By Thomas Mason, Early Nectarine (Brugnon Hatir) Peaches. By Lieut. James Armstrong, U. S. navy, Seedling Peaches of large size, not at maturity. By Thomas Mason, English Swalch. By E. M. Richards, a good seedling variety. By Capt. Martin of Woburn, seedling Peaches, not at maturity. By E. Cowing, Lemon Freestone, and one variety, name unknown. By Miss E. Watson, Boston, a basket of beautiful seedling Peaches. By William Kenrick, Van Zant's Superb, a new variety from New York. By S. G. Perkins, Esq. two Peaches raised from the stone, called the "Pine Apple Clingstone."

Peaches and all stone Fruit, should ripen on the tree; if gathered before ripe, they never show the beautiful colors of the skin, or the high flavor of the flesh, which they otherwise would have done; the most delicious peaches are those which drop ripe from the tree; the Committee cannot judge of the correctness of the name, or the quantity of the fruit when sent in an immature state.

ROBERT MANNING.

PAWTUXET CATTLE SHOW & FAIR

COMMITTEES.

THE Standing Committee of the Rhode Island Society for Encouragement of Domestic Industry, on the 11th of Sept. 1833, appointed the following Committees to officiate on the 24th and 25th insts.:

On Neat Stock, excepting Working Cattle—John Pitman, George Burton, Edmund Brownell, Lewis Dexter, Wilbor Kelley, Stephen T. Northam, Dutee Arnold.

On Sheep and Swine—Thomas Holden, Gorton Arnold, Samuel Low, Ira P. Evans, John Foster.

On Horses—Charles Eldridge, Truman Beck with, Stephen Harris, Bates Harris, Moses B. Ives, Thos. Buffum, Nathaniel Mowry.

On Working Cattle—Joel Aldrich, Thomas Strafford, Sterry Jenckes, Thos. Remington, [S. B.] Stephen Waterman, [Coventry], Caleb Congdon.

On Raw Silks and Mulberry Trees—Solomon Drown, Stephen H. Smith, Sylvester Knight, Wm. N. Rhodes, Amasa Manton.

On Agricultural Experiments, Vegetable Crops, Grain, &c.—Asa Messer, John Jenkes, Richard Anthony, Palemon Walcott, William E. Richmond, Christopher Knight.

On Shop Manufactures—James F. Simmons, John Farnum, Barney Merry, Samuel Pearson, John Allen, John Pettis, James Anthony.

On Ploughing Match—Jesse Tourtellott, Thos. W. Greene, Sion A. Rhodes, Smith Arnold, Jeremiah Whipple, Charles Collins, Isaac Field, William Lippitt.

On Butter and Cheese—William Anthony, Josiah Whitaker, Freeborn Sission, Matthew Watson, Geo. Smith, Christopher Spencer.

On Household Manufactures—Wm. E. Richmond, Joseph S. Cooke, Tully Dorrance, Joseph J. Tillinghast, Sylvanus G. Martin, C. S. Rhodes.

AUCTIONEERS.

For Premium Articles—Martin Stoddard.
For Stock—Nathaniel Mowry, 2d.

☞For REGULATIONS, &c.—see p. 79.

From the American Farmer.

ON THE USE OF LIME IN AGRICULTURE.

SIR—Agreeably to your request, I now communicate to you my experience in the use of lime in husbandry.

1st. While with my father in England, I assisted to set out large quantities of lime as a manure. It was applied to all soils upon his farm, viz: moss or turf, clay, black or yellow loam and sand loam. We put on from two to three hundred bushels the acre. I have seen land that before liming was so poor that it would bear nothing but bent and moss, after liming give the heaviest crops of oats and wheat for ten years, and I have no doubt it would have produced good crops for ten years longer, with suitable alteration of grasses.

2d. I have set out lime on my farm in this country, on stiff clay and on loams, in considerable quantities. It has been particularly beneficial on the clay. I had one field which would produce nothing of consequence until I limed it; after which I sowed it with rye and grass seeds. Both the grain and grass were good, and it is now covered with a fine rich sward. I have used lime for several years, and my confidence in its benefits have not at all been diminished.

3d. I am satisfied that lime is a preventive of smut in wheat, rye, oats and barley, if the seed, previous to sowing, is steeped in brine or lime water, and rolled in fresh-slacked lime. And I am equally satisfied it will destroy the insect, or Hessian fly, in the young grain, if sown in the morning when there is a heavy dew on the crop. Some years ago I sowed some spring wheat, and as I had no salt on my farm to make brine, I took stone lime, and slacked it in a tub of water; and when the water was as warm as I could bear my hand in, I put in the seed, skimmed off the light matters which floated, and continued stirring the grain for half an hour or more. The grain was then sown; and when it came into its third or fourth leaf, although it looked well, I sowed fresh-slacked lime over the field while the dew was upon it.—The crop was very good; while all my neighbors, except one, lost almost their entire crop of spring wheat. This one happened to be passing while I was sowing the lime on my young grain, and at my suggestion, went home and sowed it upon his own also, and I understand had a good crop.

4th. In the spring of 1823, I had about three acres of winter wheat, a portion of which looked very yellow when the snow went off. I directed this to be sown with lime; but on visiting my farm two weeks afterwards, I found it had not been done, and that the whole field assumed a like yellow appearance. I had the whole immediately sown with lime; the grain immediately improved in appearance, and I had a tolerable crop, though not so good, I think, as I should have had if the lime had been sown two weeks earlier.

Mr. Ebenezer Cady, of Duanesburgh, at my suggestion, adopted my method last spring, of steeping his seed, rolling it in lime, and sowing fresh-slacked lime upon his young grain. The experiment was so successful, that his wheat was considered the best in the country.

5th. I have applied lime successfully upon cucumbers, and other garden vines, to protect them from the yellow bug; taking care to repeat it as often as the wind or rain blew or washed off that which had been before applied. Half a bushel of lime mixed with the earth of an ant hill, will effectually destroy a colony of these insects.

Your friend,

WILLIAM CHAPMAN.

From the Exeter News Letter.

Mr. Gerrish—Should you think the following is of any consequence to the farmers in Rockingham County, you will please give it an insertion.

TO FARMERS.

It has long been a practice of farmers to break up their ground and plant it for 2, 3, or 4 years before sowing it with wheat, believing that the ground must be very mellow before wheat would grow in any quantity to insure a crop.—I would inform them that I broke up an acre of hard clay and loam which was bound and killed out with barn, or, as some call it knot grass. On about $\frac{3}{4}$ of this acre I sowed one bushel of common Spring Wheat the 18th day of April—and on the 3d day of August I cut the same.—Having threshed it, I find I have 15 bushels of pure nice wheat—free from any smut or wild seeds.

Yours, NATH'L RUNDLET.

From the Temperance Recorder.

WATER OF LIME-STONE DISTRICTS.

THE following letter of Professor Stevens, of New York, will be read with interest by all who are exposed to the inconvenience he mentions. We are glad to have it in our power to give the opinion of one deservedly eminent in his profession, on a subject of such importance, especially as we know that the opinions of medical men, in cases of this kind, have great influence.

NEW YORK, 6th June, 1833.

DEAR SIR,—In an excursion, several years since, through the extensive range of limestone country, which forms a large portion of the northern and western parts of this state, I had to observe an almost universal recourse to brandy, as a corrective of the effects of limestone water.—Your philanthropic labors in the cause of temperance have undoubtedly produced a great change in the habits of travellers, as well as of others—still I apprehend that the belief in the propriety of taking brandy *as a medicine* to prevent or remove the effects of impure water, is too universal, and fraught with too many bad consequences not to deserve a special notice; and the subject acquires great importance, when we consider that disorder of the bowels affects a very large majority of all those who use, without being accustomed to it, impure, and particularly limestone water; and the occasional severity of this disorder, and the inconvenience to which, even in its mildest form, it subjects the traveller, are such as to lead him to seek a preventive or a remedy. *Brandy is neither the one nor the other.*

The habitual brandy drinker more rarely escapes a disorder of the bowels from the first use of impure water, than the temperate man. An increase of his usual potations seldom gives him immunity. As a means of cure after the disorder has begun, the use of ardent spirits often induces chronic affections of the viscera, usually an inflamed condition of the inner lining of the stomach, causing excessive burning, and inability to retain any thing that is swallowed.

The salts of lime held in solution are chiefly precipitated by boiling. In this city our tea-kettles soon become encrusted with a thick coat from the deposit of them, and by just so much is the water purer after having been boiled than it was before.

Boiling therefore being the grand corrective of hard water, it is much to be desired that the keepers of hotels in limestone districts should cause such water, instead of that which is, to be offered to their guests. Cold toast water made entirely with boiling water, could not fail to be acceptable to those who know its value. *It is at once a preventive and a cure.* Where this cannot be obtained, mint tea, prepared by adding a few drops of the essence, to hot water and sugar, which may be found at most bars, may be substituted, if before dinner. After the looseness has come on, it will be right to avoid watery fruits and vegetables. If it be slight, no other attentions will in general be required. I am, &c.

ALEX. H. STEVENS.

This is no new invention, by some thousands of years. The Romans often boiled water for drinking, and then cooled it by setting the vessel containing it in snow, which they preserved as we do ice. The country about Rome is a "Limestone District."

PICKLES.

HAPPENING in at the house of a gentleman, a few months since, he remarked that he had adopted a new method of preserving cucumbers, or making pickles, and as proof of its excellence, produced some prepared according to his system.—As it was new to me, it may possibly be so to some of the readers of the Farmer. Take of common sour cider, such as cider drinkers usually denominate hard, a quantity sufficient to cover the cucumbers intended to pickle, and put it into a vessel proper for the purpose. Gather your cucumbers when of the right size, without scratching or bruising them—rub or wash them clean, and put them in the cider—stir them occasionally, and if a scum rises let it be taken off, and they will gradually become pickles of the first quality, green, hard, and of fine appearance. Peppers, and other condiments, may be added as required. I cannot vouch for the invariable success of this mode, but in the hands of my friend I know it operated admirably, and the expense and trouble are so small, compared with some other methods, that it is well worthy a trial. W. G.

Otisco, 1833.

UNIVERSAL MILL.

IN this mill, both the stones are made to revolve, but the upper one receives its motion from that of the lower, in a way to be presently described.—The lower stone is fixed firmly upon a vertical shaft, which is made to revolve by the application of any suitable power, and with any required speed. The upper stone is made smaller than the lower; say one fifth less in diameter, and it is placed so as not to be concentric with it; it may, for example, be so situated, that the peripheries of the two stones will coincide on one side, whilst on the opposite side one-fifth of the diameter of the lower stone will be exposed. The upper stone is kept in its place, and its pressure regulated by means of a screw passing through a beam above it, the point of which bears upon a bridge piece in the middle of the eye. It will be at once evident that the revolution of the lower stone will give a slower and peculiar revolution to the upper. A hopper is to rise above the eye of the upper stone, and other requisite appendages are employed. Metal may, in some cases, be employed instead of the stones for grinding.—*New Monthly.*

PURE WATER.

A WRITER who dates Cincinnati, has published in the Daily National Republican the following mode of procuring pure water, which he observed was the result of a series of experiments instituted at Paris a few years ago for the express purpose of ascertaining the best and most certain mode of procuring pure water.

"Into a wooden cask, set upright upon a stand, place two faucets, one near the bottom, the other about 6 inches. Fill the cask with water, and add powdered alum in the proportion of not less than half a drachm to the gallon, which is to be stirred into the water, and allowed 24 hours to settle. Should any acidity be perceived, an equal quantity of subcarbonate of soda [common soda of the shops] will neutralize it. For use, draw the water from the upper faucet; and always be careful to wash the barrel well before refilling it.

"If, as has been conjectured in Europe, the prevailing epidemic (Asiatic Cholera) is entirely telluric, and created by mephitic vapors communicated to the water (and the conjecture is certainly favored by the deranged condition of the digestive functions which most generally precedes the severe attack of cholera), you will see in this, a strong argument for the immediate and general adoption of the means here recommended for freeing the water used for drink at least, of the animal or vegetable poisons with which it may abound."

ITEMS OF ECONOMY, ARTS, &c.

Recipe for Croup. Dr. Godman has recommended the following as a certain as well as a simple remedy for a common and often fatal disease among children. He says, "whenever they are threatened with an attack of *croup*, I direct a plaster covered with dry Scotch snuff, varying in size according to the age of the patient, to be applied directly across the top of the thorax, and retained there till all the symptoms disappear. The remedy is found to be always effectual when applied in the first and second stages of the malady." The plaster is made by greasing a piece of linen, and covering it with snuff.

Prescription for a Cough. Take 2 table spoonsful of molasses, 2 do. of vinegar, 2 tea spoonsful antimonial wine, 40 drops of laudanum. Mix them together, and take six tea spoonsful on going to bed; if a cure is not effected the first night, try it again the succeeding night.—*Southern Planter.*

Shade Trees. The *tilia*, known in Europe by the names of lime and linden, is much spoken of recently in the agricultural and other newspapers, as a superior ornamental tree. We were thinking of sending to Brighton for a few of these beautiful trees, when we found out by the Genesee Farmer that they were nothing more nor less than *basswood.* No doubt they make pretty trees when planted in open fields and gardens, for the leaves are large, round and thick, making in the forest where they fall a deep black vegetable mold.—*Ken. Jour.*

Horses and Cattle. An intelligent farmer of this town has communicated to us, what he says, is an effectual remedy against injury to horses and cattle, who may have eaten too much grain: It is simply to administer a pint of melted hog's lard as soon as the fact is discovered. He says he has tried the experiment a number of times, and always with success.—*Norridgewock Journal.*

☞ *The Newburyport Horticultural Society* will have an exhibition of fruits and flowers on Saturday next, at the rooms over store No. 6, State street, occupied by Mr. Jacob B. Morss. The rooms will be open for the reception of any articles which may be brought for exhibition, between the hours of 8 and 10 in the morning; and between the hours of 10 and 12 the doors will be opened for company. The ladies of Newburyport are invited to attend, and are particularly requested to send any flower either rare or beautiful. They will receive no injury, and at the close of the exhibition, be at the disposal of those who exhibit them. Gentlemen are requested to send specimens of fine fruit, of apples, pears, peaches, plums, grapes or melons, and indeed sending any thing excellent of their kind. At present, the exhibition is not confined to members of the Society, but ladies and gentlemen, who feel an interest in the Society, are requested to attend.—*Herald.*

Rye. The Haverhill Democratic Republican states, that Mr. Jacob Davis of Bradford, Vt. found the production of one kernel of rye in his field, to be 400 feet of straw, 75 heads and 3270 plump kernels.

Apple Peru. The Portsmouth Gazette states, two instances have lately happened of children having eaten the seeds of this plant, to one of whom the poison proved fatal.

Longevity. A Scotch paper notices an old woman living near Glosslough, who is 130 years of age. She never took a doctor's drug in all her life, nor was a lancet ever applied to her frame; she is perfectly free of affections of the chest, and during the last century of her life she had been a perfect stranger to pain, and her pulse does not exceed seventy. Her grandfather died at the age of 129, and her father died in the 120th year of his age.

Corn Soup. Cut the corn from the cob, and boil it in water until it is sufficiently done: then pour in new milk, with salt, pepper and one or two eggs; continue the boiling, and stir in flour in order to thicken it a little. This will be superior to the best turtle soup.—*Winchester Rep.*

Pruning the Vine. Well, neighbor, how does your Isabella promise this season? Not a single grape. Ah! how is that? We sent for Mr. M. last fall, and he pruned it so closely that the two branches looked like naked sticks, and now we shall not have a grape to gratify our palate.

Close pruning is too common in this country. In summer only the unproductive shoots should be taken out, and not these unless they produce too much shade.—*New York Farmer.*

New Invention. A gum elastic cloak, lined with silk, has been invented in Baltimore. It is intended to be thrown over the shoulders in wet weather, and will effectually shield the person and clothes of the wearer. When not wanted, it can be folded up into a very small bulk, and on this account must be found very useful and convenient. We mean to have one ordered on for our own use, so as to be ready for the next fall elections.—*Cin. Rep.*

Rule in planting Corn.—A correspondent was pleased the other day with the reply of a farmer to the question how many kernels he put in a hill:

One for the black-bird,
One for the crow,
One for the cut-worm,
And two to grow.

We have been presented with a singular ear of Corn, brought originally from the Rocky Mountains, and raised in a garden in this town. Each grain of corn is enclosed in a shock, so as to be capable of standing considerable severity of weather without injury. The grains are fine and large. —*Alexandria Gaz.*

Men of the Revolution. We last week saw in this town six brothers, the youngest over 60 years old. They had not been all together before since the Revolutionary war. Four of them were out in the American service in that war. Four of them live in this county, and are well known here; the others in Massachusetts. They are all worthy and respected, hale and vigorous, enjoying a 'green old age,' the fruit of a temperate life and a clear conscience. Their names are Craig,—Moses, Elias, Elijah, Jesse, Enoch, and David, and they have a sister in this town, widow of the late Lewis Hamlen, also over 60.

These men of the Revolution are an iron race, unlike the pale dyspeptics and chicken-fisted dandies of the present day.—*Ken. Jour.*

Patent Tinned Lead Pipes. An article under this name is mentioned in the London papers, which seems likely to supersede the use of all other metals which hitherto have been employed for conduits. To lead alone, in pipes, cisterns, &c. it is well known that the most serious objections exist. For instance, the action of air on lead produces oxide, which water dissolves, and thus water becomes poisonous. Similar deleterious effects are caused by leaden pipes in beer engines. It was to remedy these evils that the new process of tinning lead pipes was brought to perfection, and Messrs. J. & R. Warner, the patentees, affirm that the additional cost for the improved article is very trifling.

Best method of destroying Couch or Quitch-grass. I have a small piece of land where it grew in great abundance. Last season I ploughed it no deeper than the roots penetrate; let it lay about three days to dry; then harrowed it thoroughly; then with a fork and rake gathered the sods and piled them in the form of cones, where I let them remain till the commencement of the present season, when I found they had rotted completely, and no roots remained in the piles, though some grass remained in the ground. At the usual time of ploughing this season I performed a like operation, and now find the grass so much decreased that I think another year will totally destroy it. I planted corn on the ground both years.

The grass will spring from the piles the first part of the season, but they should be made not more than three or four feet in diameter at the base, so that for want of proper moisture what springs out will shortly die and become rotten.—*Kennebec Jour.*

Indian Cure for Fever and Ague. David Ford, a respectable citizen of Ogdensburg, New York, where this disease prevails to a considerable extent, recommends the following as a certain cure: Take equal quantities of inside bark of Fir Balsam and Yellow Birch—boil them down to a very strong decoction or tea. Give to a grown person two spoonfuls in the same quantity of wine, just before eating, three times a day; young persons in proportion—say to a child five years old, 3-4ths of a table spoonful, with as much wine. It will probably at first produce sickness at the stomach and vomiting. Such are its effects sometimes, but it will cure.—*Ohio Repository.*

NEW ENGLAND FARMER.

BOSTON, WEDNESDAY EVENING, SEPT. 18, 1833.

A NEW KIND OF WHEAT.

Mr. Joseph Tracy, of Windsor, Vt. Editor of the *Vermont Chronicle*, has sent us a bushel of Wheat, which he recommends as a valuable variety. It was originally brought from Virginia to New Haven, Conn. and afterwards cultivated in Hartford, Vt. Mr. Tracy states, that "it yields less straw, less chaff, and *less bran* than any other kind known among us. When perfect a bushel will weigh 63 pounds, and will afford from 42 to 44 pounds of flour of the first quality. This flour commands a higher price than that of ordinary 'good merchantable wheat.' The common crop on good wheat land is from 15 to 20 bushels per acre; on new land from 18 to 22. I have seen it yield at the rate of forty. One man, in West Fairlee, raised more than 170 bushels from four acres of new land. Much is raised on land that yields from 12 to 15 bushels. It is ready for the sickle a few days earlier than other wheat, and generally escapes injury from the Hessian fly, by being a little too *old* for that insect at the time when its ravages commence. The roots spread to an uncommon degree in the spring, so that the growth is much heavier than its early appearance promises. I recollect one half acre, which the owner had resolved to plough up in the spring, because it was *winter killed*, but it finally yielded him 13 bushels.

"In these last remarks, I have in view the region where this wheat came into notice; viz. the hills on the north of White River. These, with smaller tracts in the vicinity, having a southern or eastern exposure, are the best wheat lands in this region. They are large, steep, yet arable hills, of mica slate, with a little blue, primitive limestone. The natural growth is hemlock, white pine, very large maple, beech, birch, white and red oak, poplar, &c. And after the first growth is removed, sweet fern is apt to spring up, abundant and rank. Perhaps the best way of preparing this land for wheat is to pasture sheep upon it for a few years; after which it may be broken up, and summer fallowed, or, which is commonly quite as well, a crop of peas may be taken from it, or a crop of Indian corn, with a good dressing of manure from the barn yard. The bushel I send you is less perfect than I could wish. Some of the kernels have been injured by the yellow worm, which is doing much mischief among us. It contains also a few kernels of chess. This with cockle, rye and oats, had been utterly extirpated from the farm. It was introduced again, two or three years since by using seed from another farm, but is now nearly extinct."

We are under great obligations to Mr. Tracy for his communication, and the wheat with which it was accompanied; and agreeably to his advice shall offer it in small portions to such farmers as may be disposed to make experiments to ascertain its value for cultivation. When small parcels are sown, it will be easy to cull out the chess, cockle, rye, &c. which otherwise might contaminate the crop.

APPLES FOOD FOR FARM STOCK.

The crop of apples the present season has been abundant, and we are told that farmers, in some parts of the country, would be benefitted by any information, which would enable them profitably to dispose of their surplus produce of this kind. We will, with this view, republish the substance of an article which was originally printed for the *Brattleborough Messenger*, from whence it was extracted, and given in the *New England Farmer*, vol. v, p. 82.

Apples have been so exclusively devoted to making cider, that many believe them to be good for nothing else, and look upon it as a kind of sacrilege to appropriate them to any other use. Some good old women predicted that the curse of God would follow me because I let my hogs run in the orchard and eat my apples. Instead of making meat out of my apples, they would have me convert them into cider, and my cider into that most wholesome and *cheering* of all drinks, *cider brandy*. Many suppose, that as food for animals they are useless, and worse than useless. Their cattle have at times broken into their orchards, and they have always found that their cows have been dried up, and their cattle otherwise injured.—But would not their cattle have been as much injured by breaking into their cornfields; and will they thence conclude that corn is hurtful food? The very fact that cattle are hurt by them, when eaten to excess, proves them to be a wholesome and nutritious food; for I believe that cattle will eat nothing to excess (when not driven to it by excessive hunger), except what is healthful and nourishing.

That apples are nutritive is evident from the fact, that when eaten freely they abate the appetite for other food; and persons have, in many instances, been known to live wholly upon them for a length of time. Mr. D— of W. in a state of mental derangement, would eat no food but apples for fear of being poisoned, and he lived upon them forty days without injury to his health or flesh.—The spirit which the juice of apples yields is another proof of their nutritive qualities. Most animals are very fond of them. When apples and potatoes are thrown together to hogs, the apples will be eaten first.

I have tested by ten years experience the value of apples, as a food for animals. I keep five or six hogs in my orchard upon nothing but apples and a little swill; and have uniformly found them to grow faster than hogs fed upon any thing else, excepting grain. On the first of November they are very decent pork; after which I feed them about six weeks on grain, before I kill them; and I believe I have as fat hogs, and as good pork as my neighbors, who give to their hogs double the quantity of grain that I do to mine.

Having proved by experiment the utility of apples as food for hogs, I next turned my horse into a small orchard, which would yield about as many as he would eat. A neighbor of mine, a very judicious farmer, seeing my horse in my apples, informed me that I should spoil my horse—that he would get poor, and that I could not fatten him in the whole winter. Though somewhat alarmed by this information, I determined to persist in the experiment I had begun, and I found the result exactly the reverse of the prediction.—My horse never gained flesh faster, and I experienced no injury whatever.

The two past years, I kept fatting cows and oxen in an orchard where they could be full fed with apples, and with obviously good effects. I have never known cattle fat faster on grass and pumpkins, or raw potatoes, than mine have on apples. Care must be taken not to turn them in hungry at first, as they will certainly eat to excess and injure themselves; and if they have not a full supply, there may be danger, when there is abundance of apples beaten off by storms; but a little care will prevent such injuries.

I have never had a creature choked by them, and I believe there is very little danger, when the creatures have liberty, and are accustomed to feed upon them.

Apples are worth nothing at all to make into cider, unless it be worth over fifty cents per barrel, and if you have to hire your labor, you may as well let them rot under the trees, as make them into cider. I consider my apples under the tree worth more for my creatures, than the cider would sell for, if made up for me for nothing. I make an estimate in this way; I call potatoes worth for cattle 12½ cents per bushel, and apples half price. Nine bushels of apples, the average quantity for a barrel, at 6½ cents will be 58 cents, or eight cents more than your cider will sell for. And I believe apples are worth more than half the price of potatoes, and am confident that when cattle are full fed on each, they will fat faster on apples than on potatoes.

* * * * *

I know of several farmers who fed their hogs on apples through the fore part of last winter, and are fully satisfied of the utility of the practice. As our fodder this winter will be deficient, I think it important, that those who have orchards, instead of wasting their time in making a useless quantity of cider, and cider brandy, should lay up their late apples to feed their hogs and other stock in winter.

I should also recommend to farmers to save their *pumice*. A load of pumice is worth as much as a load of pumpkins. I have given it to young cattle and to sheep in the fall, and in one instance I saved a load for my sheep in winter, which they ate with greediness and good effect.

A gentleman informed me that he first discovered the worth of pumice, as a food for neat cattle by the following fact. He owned a cider mill, immediately upon the road side, and the pumice was thrown into the street. When he began to make cider early in autumn, there were a number of lean half starved cattle running in the road, that came daily and ate his pumice, and though there was, at that season, very little grass in the road, yet these cattle, only by eating pumice, become before winter very good beef.

I am too well acquainted with the fixed prejudice of mankind to suppose that many will believe what I have written. If only one farmer in a hundred should be induced to make the experiment my expectations would be fully answered.

Agricola.

By the Editor. Benjamin Wheeler, Esq. of Framingham, a gentleman favorably known to our readers, for his improvements in agriculture, informed us that he has for some years been in the habit of turning his cattle into his orchard, after the apples begin to fall off. He gives them the run of the orchard, in the forenoon, after the dew is off, for about an hour, and then turns them out, lest they should injure the trees, or hurt themselves by eating too much fruit.

REGULATIONS OF THE

PAWTUXET CATTLE SHOW AND FAIR, FOR 1833.

At a meeting of the Standing Committee of the R. I. Society for the Encouragement of Domestic Industry, holden at Pawtuxet, on the 11th of Sept. 1833, the following regulations for the Cattle Show and Fair, to be holden on the 25th day of Sept. instant, were adopted by the Committee.

The Society will meet at their Hall on *Wednesday*, the 25th inst. at 8 o'clock, A. M. and proceed to the election of officers and the transaction of other business.

The Committee on Shop Manufactures, Household Manufactures, Butter, Cheese, and Agricultural Crops, will meet on *Tuesday*, the 24th inst. (the day previous to the Show) at 8 P. M. and adjudge the premiums of that day.

The Committee on Neat Stock, Working Cattle, Horses, Sheep and Swine, will meet on *Wednesday*, (the day of the Show) at ½ past 9 A. M. and proceed immediately to adjudge the premiums.

The Committee on the Ploughing Match will meet on *Wednesday*, at 11 A. M. and at 2 P. M. and the Ploughing Match will commence at ½ past 2 P. M.

The Standing Committee will meet on *Wednesday*, at 3 P. M. for the purpose of receiving the reports of the viewing Committees.

The Premiums will be declared at 4 o'clock.

Auction Sales of Premium Articles, at 4 P. M. *Wednesday.*

Auction Sales of Live Stock, Trees, Shrubbery, Plants, and others, will be under the direction of the Committee of Arrangements.

The Hall will be thrown open to visiters, only, on *Wednesday*, from 11 A. M. to 4 P. M.

The Premiums will be paid at 5 P. M. in the order they stand on the Show bill.

All articles of Shop and Household manufacture, Butter, Cheese, Cider, and Agricultural Crops to be exhibited, must be entered and delivered at the Society's Hall by 9 o'clock, on Tuesday morning, or they will not be noticed.

All Stock must be entered by 8 o'clock on Tuesday evening, and placed in the pens, by 8 o'clock on Wednesday morning, and can be removed by 4 o'clock in the afternoon. Those who withdraw their stock before that time, will forfeit their premiums.

The Assistant Secretaries will attend at the Hall from 9 o'clock on *Monday*, the 23d, until 9 o'clock of the evening of the 25th.

Dinner, on Wednesday, will be ready at 1 o'clock, P. M. precisely, at the Mechanics' Hall, and members will call on the Secretaries for tickets, being free, before half past 11 o'clock in the forenoon.

The following gentlemen were appointed a Committee to report at the annual meeting, in relation to the progress of the Classical, Agricultural and Mechanical school, under the patronage of the Society.

John Pitman, Asa Messer, Zachariah Allen, John Jenckes, Solomon Drown, Jesse Tourtellot, Thomas Holden, (S. R.) Richard W. Greene.

The examination of the School, by the Standing Committee of the Society, will take place on Monday, the 23d inst. at 8 o'clock, A. M.

RICHARD WARD GREENE, *Secretary.*

Pawtuxet, September 11th, 1833.

☞For COMMITTEES, &c.—see p. 75.

GREEN HOUSE GLASS.

LORING, & KUPFER, No. 10 Merchants Row, have on hand a very large supply of thick Glass suitable for Green Houses and Factories. Also Plate Glass of a superior quality and thickness, with other descriptions of Window Glass, all Sizes, in large or small quantities, at the lowest prices.

1m sept18

NOTICE.

THE Committee on Farms, Fruit, Mulberry and Forest Trees, and Shrubs, will meet at the Middlesex Hotel, in Concord, on Monday, the 23d of September, inst., at 9 o'clock, A. M. and proceed to view such Farms, &c. as may be formally entered for premiums.

Per order, JAMES BROWN, *Chairman.*

Concord, Sept. 14, 1833. sept18

FRESH FALL GOODS.

ELIAB STONE BREWER, No. 414 Washington street, has received an extensive assortment of fresh Fall and Winter goods, which he offers, wholesale and retail, for cash only, considerably lower than can be bought in the city. Among which are 4 cases English, French and American cloths, consisting of superior, extra superior, middling and low priced, black, blue, mixed, and every variety of colors. 50 pieces Cassimeres, of all colors—2 cases pelisse cloths, an excellent article for chaise lining (very low)—1 case very nice Habit cloth, Brown. Blue, Claret, &c.—7 cases Satinetts, Striped, and plain of various colors—5 cases 6-4 Eng. Merino, a very superior article, and all the most desirable colors, imported expressly for the subscriber—4 cases 3-4 Eng. do. of various colors and qualities—4 cases Circassians, very superior qualities and various colors—1 case superior Goats Hair Camblet—4 bales 4-4 5-4 and 6-4 Bocking, green and mixed—12 bales splendid Tarriffville Hearth rugs—5 bales Eng. low priced do. do.—54 bales Dometts, white, yellow, red, &c.—10 bales Flannels, Eng. Welsh, and American—10 bales Cotton Carpeting, striped and blocked—6 bales Russia Diaper—1 bale Canton Flannel, lower than the cost of importation—3 bales American Cotton Flannels, bleached and unbleached—1 bale White Counterpanes, all sizes—10 bales superior London Row Blankets from 10-4 to 14-4—7 bales real Indigo Checks from 3-4 to 5-4—3 bales American Gingham—2 cases Eng. Gingham—29 bales cotton Batting—25 bales Pillisse Wadding, 12 bales black Wadding—5 cases Embossed Furniture Dimety—2 cases Embossed Cambrick, for stage lining—20 cases Prints, all patterns and prices, Eng. French, and American—35 cases Bleached Cottons—50 bales unbleached cotton—10 bales Ticking 3-4, 7-8 and 4-4, some very superior quality—2 cases Sinchaws—2 cases Sarsnets—2 cases Satin Levantines, superior quality—3 cases Levantines, low priced—7 cases Crape Dresses, all colors—5 cases Linens, Lawns, and Shirtings 4-4 to 10-4 with a very extensive assortment of Cambrics and Cambric Muslins, Bobbinette and Grecian lace, 4-4 and 6-4 Swiss nonsook, Book Jaconett plain and figured muslins—Hosiery and every variety of seasonable Dry Goods.

Country merchants will do well to call and examine for themselves. sept18.

VALUABLE FARM AT AUCTION OR PRIVATE SALE.

THE Subscriber offers for sale a Farm situated in the town of Marlboro', Mass. about half way between Howes' Tavern and the Lower Meeting-House. It consists of 140 acres of excellent land, with a large two-story Dwelling House, two Barns, Chaise and other Out-houses, with two fine Wells of Water. About 70 acres of the land is covered with a fine growth of the best quality of Wood; the remainder, consisting of Mowing Lands, Tillage and Orcharding, is in a high state of cultivation. It now supports 20 head of horned cattle, horses, swine, &c.

For the last 25 years, this estate has been improved by Mr. William Wilson, deceased, and for 50 years previous thereto, it was known as "Munroe's Tavern." The excellent quality of its soil, the large and valuable quantity of wood, and its other numerous advantages, make it a most desirable situation for a farmer; while its situation (on the old road to Worcester, on which the travel is great, the distance from any other tavern and its former notoriety as one,) makes it a no less desirable situation for a Tavern again.

The above estate, free from all incumbrances whatever, will be sold on Friday the first day of November, unless previously disposed of by private sale. As also, at the same time, all the cattle, a large quantity of hay and grain, farming utensils, &c. as are not previously disposed of.

Terms of purchase made known on the day of sale. Likewise, several other lots of land belonging to the same estate, will be sold at the same time.

JOSIAH WILSON, Administrator.

For further information, apply to WEBBER WILSON, on the premises, or to Messrs. LOT WHEELWRIGHT & SON, No. 46 Central Wharf. sep 11

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PRICES OF COUNTRY PRODUCE.

		FROM	TO
Apples, early,	barrel		2 00
Beans, white,	bushel	1 10	1 37½
Beef, mess,	barrel	11 75	12 00
Cargo, No. 1	"	8 50	8 75
prime,	"	6 50	6 75
Butter, inspected, No. 1, new,	pound	14	18
Cheese, new milk,	"	8	9
four meal,	"	3½	5
skimmed milk,	"	3	4
Feathers, northern, geese,	"	34	39
southern, geese,	"	35	43
Flax, American,	"	9	12½
Flaxseed, none	bushel		
Flour, Genesee, new . cash.	barrel	5 81	5 94
Baltimore, Howard street, old	"	6 00	6 12
Baltimore, wharf, none			
Alexandria,	"	5 87	6 00
Grain, Corn, northern yellow,	bushel	72	73
southern yellow,	"	68	69
white,	"	65	66
Rye,	"	75	80
Barley,	"	65	70
Oats, Northern, . (prime)	"		35
Hay, (best English,) old,	ton	19 00	21 00
best English, New,	"	18 00	19 00
Eastern screwed,	"	12 00	13 00
Honey,	gallon	40	50
Hops, 1st quality	pound	18	20
2d quality	"	16	18
Lard, Boston, 1st sort,	pound	9½	10
Southern, 1st sort,	"	9	9½
Leather, Slaughter, sole,	"	18	20
" upper,	lb.	23	25
Dry Hide, sole.	pound	17	19
" upper,	lb.	18	20
Philadelphia, sole,	pound	25	27
Baltimore, sole,	"	23	25
Lime, best sort	cask	1 10	1 20
Pork, Mass. inspec., extra clear,	barrel	19 00	20 00
Navy, Mess,	"	14 00	15 00
Bone, middlings,	"	15 00	16 00
Seeds, Herd's Grass,	bushel	2 50	2 67
Red Top, northern,	"	87	1 00
Red Clover, northern,	pound	12	13
" southern,	none		
Tallow, tried,	cwt		10 00
Wool, Merino, full blood, washed,	pound	62	65
Merino, mix'd with Saxony,	"	70	75
Merino, ¾ths washed,	"	52	55
Merino, half blood,	"	45	50
Merino, quarter,	"	42	45
Native washed,	"	38	40
Northern pulled. Pulled superfine,	"	55	60
1st Lambs,	"	47	50
2d "	"	35	40
3d "	"	30	33
1st Spinning,	"	42	45

Southern pulled wool is generally 5 cts. less per lb.

PROVISION MARKET.

RETAIL PRICES.

Hams, northern,	pound	11	12½
southern,	"	10	12½
Pork, whole hogs,	"	6½	7
Poultry,	"	12½	16
Butter, (tub)	"	16	17
lump, best,	"	23	25
Eggs,	dozen	15	16
Potatoes, common,	bushel	40	50
Cider, (according to quality,)	barrel	2 00	3 00

BRIGHTON MARKET.—Monday, Sept. 9, 1833.

Reported for the Daily Advertiser and Patriot.

At Market this day, 836 Beef Cattle, (including about 30 unsold last week,) 140 Stores, 2600 Sheep, and 740 Swine.

Prices. *Beef Cattle.*—No particular variation from last week. We quote prime at $5 a 5 75; good at 4 50 a 5; thin, and Steers and Cows at 3 a 4 25.

About 100 Beef Cattle were taken by the Barrelers.

Cows and Calves. We noticed sales at $22, 23, 27, and 30.

Sheep.—In good demand and sales quick; we noticed sales at $1 42, 1 62, 1 67, 1 75, 1 84, 2 00, 2 17, and 3 33.

Swine.—We noticed one lot of about 100 taken at 4½c. A lot of 20 Sows and Barrows selected at 5c; and a lot of 15 at the same. A small lot of large Sows at 4c; at retail 5c. for Sows and 6c. for Barrows.

BLACK CURRANT WINE.

A few Bottles of this wine, so highly esteemed by all acquainted with its medicinal properties, just received by Geo. C. Barrett, 51 and 52, North Market street. aug 28

MISCELLANY.

From Blackwood's Magazine for August.

THE WATER-LILY.

BY MRS. HEMANS.

———The Water-Lilies, that are serene in the calm, clear water, but no less serene and black among the scowling waves.—*Lights and Shadows of Scottish Life.*

Oh! beautiful thou art,
Thou sculpture like and stately River-Queen!
Crowning the depths, as with the light serene
Of a pure heart.

Bright Lily of the wave!
Rising in fearless grace with every swell,
Thou seem'st as if a spirit meekly brave
Dwelt in thy cell;

Lifting alike thy head
Of placid beauty, feminine yet free,
Whether with foam or pictured azure spread
The waters be.

What is like thee, fair flower,
The gentle and the firm? thus bearing up
To the blue sky that alabaster cup,
As to the shower?

Oh! Love is most like thee,
The Love of Woman; quivering to the blast
Through every nerve, yet rooted deep and fast,
'Midst Life's dark sea.

And Faith—oh! is not Faith
Like thee, too, Lily? springing into light,
Still buoyantly above the billows' might,
Through the storm's breath?

Yes, link'd with such high thoughts,
Flower, let thine image in my bosom lie!
Till something there of its own purity
And peace be wrought:

Something yet more divine
Than the clear, pearly, virgin lustre shed,
Forth from thy breast upon the river's bed,
As a pure shrine.

IRRITABILITY, &c. OF LITERARY MEN ACCOUNTED FOR.

Mr. Madden, in his book, the *Infirmities of Genius Illustrated*, sets out with a very acute examination of the causes why it is that literary men should have been so generally distinguished as an irritable race, subject to numerous infirmities of mind as well as body, and seldom blessed with the advantages of prosperity and happiness as the result of their labors. He says, that in general the knowledge of the world found in the minds of literary men is very limited indeed, because more of their time has been spent in the closet than in mixing with the business of life. Hence they bring with them, on their occasional visits to society, a spirit of uncompromising independence; a sense of self-superiority, which must necessarily influence their behavior in such a way as to offend the pride and excite the aversion of those with whom they associate. But even this misfortune is trifling, compared with those calamities which more particularly affect the physical and moral faculties of the literary man, and which are to be attributed entirely to excessive mental application. These effects too often consist of waywardness of temper, testiness of humor, and capriciousness of conduct, which operate in rendering the man of genius obnoxious to strangers, and at last very fatiguing to his friends. But the misfortunes to which the studious man is liable do not end here; his enthusiasm in some particular pursuit will induce him, sooner or later, to lessen the interval appointed for his repose; this he does by degrees, until at last the whole night is habitually sacrificed. The necessary consequence of the repeated privation of sleep is great exhaustion of the vital powers, which, in too many instances, are sought to be restored to their natural tone by stimulants; and thus between the depression on the one hand, and the artificial excitement on the other, life degenerates into an eccentric principle as it were—a comet, whose movements are governed by no certain laws. The process whereby excessive mental labor produces a considerable derangement of the regular physical state of the body may be shortly explained in the language of Tissot: the brain is in action when the mind is thinking; the prolongation of the employment of the mind tends to fatigue it, and as no organ which is weakened, by whatever cause, can perform its functions with the same success as it did in the healthy state, so is there a derangement of the conditions of all those parts over which the brain has an influence. But the brain is the centre from which the nerves of the body proceed, and, therefore, a disturbance of the function of the the brain is followed by a corresponding change throughout the whole extent of the living system.

EMINENCE ATTAINED BY MEN OF OBSCURE ORIGIN.

Many of the most eminent men in literature, science and art, have sprung up in obscurity.—Some will instantly occur to the mind from among the living as well as the dead who have laid society under the deepest obligation; but there are others whose claims are not so commonly remembered. It is calculated, for instance, that above a million and a half chaldrons of coals are annually consumed in London; and the amazing extension of the coal trade to meet such demands is to be traced to men called "viewers," who have generally raised themselves from lower situations. Machinery was absolutely necessary to obtain so many millions of tons of the first necessaries of life, and that at a rate exceedingly low, and this provided by Newcomen, the plumber, and Smea and Watt the watchmakers. The cheap and elegant garments, which give bread to about two millions of people, instead of fifty thousand, which raised the importation of cotton wool from less than 2, 000,000, to 200,000,000 pounds per annum, and which increased the annual produce of the manufacture from 200,000*l.* to 36,000,000*l.*, are to be traced through subsequent improvements to Arkwright and Crompton the barbers. A rude and inconsiderable manufacture was changed into an elegant art, and an important branch of national commerce, by Wedgewood the potter. Inland navigation, which enabled manufactures to import the raw materials and export the finished goods, was devised and executed by Brindley the millwright; and it would be easy to accumulate a great number of instances in which persons of humble birth have greatly promoted the general good.—*Wilderspin's Early Discipline.*

A gentleman who married a lackadaisical young lady, was visited by an old friend. The lady, after enlarging in an animated strain upon the pleasures of London, had retired for the night, and the friend exclaimed—"Why, Jack, your wife is not so pensive as she used to be"—to which the other replied with a shrug, "No, she has left that off; she is now ex-pensive."

FRUIT TREES.

Ornamental TREES, ROSES, FLOWERING PLANTS, &c. Nursery of WILLIAM KENRICK in Newton, 5½ miles from Boston, by the City Mills.

This Nursery now comprises a rare and extraordinary collection of fruit trees, Trees and Shrubs of Ornament, Roses, &c. and covers the most of 18 acres. Of *new celebrated Pears alone*, 150 kinds, a part of which, having already been proved in our climate, are specially recommended.—Of Apples 200 kinds—Peaches 115 kinds—Cherries, 55 kinds—Plums, Nectarines, Almonds, Apricots, Quinces, Grape Vines, Currants, Raspberries, Gooseberries, Strawberries, Figs, &c. &c.—selections from the best varieties known—a collection in unequal proportions of 800 varieties of fruit.

White mulberries for silk worms—the fruit poor. Also the Morus Multicaulis or *New Chinese Mulberry*, a beautiful fruit tree, so superior for silk worms to all others.

Of ROSES. A superb collection of from 300 to 400 hardy and China varieties; selections from numerous importations, and first rate sources. Horse Chesnuts as hardy as oaks—Weeping Willows, Catalpas, Mountain Ash, Silver Firs, Venetian Sumach, Altheas, Honeysuckles, Azaleas, &c. &c.—in all, of Ornamental trees, and shrubs, 650 varieties. Of Herbaceous flowering plants, a choice selection of 280 varieties, including the Pæonies, *Moutan and Paparaceæ*—and 24 other kinds—and 83 splendid varieties of double Dahlias.

Gentlemen are invited to forward their orders early—early in Autumn being an excellent season for transplanting. Address to WILLIAM KENRICK, Newton. Trees, &c. delivered in Boston free of charge for transportation, and suitably packed, and from thence when ordered duly forwarded, by land or sea.. Or orders will receive the same attention if left with Geo. C. Barrett, who is agent, at his seed store and New England Farmer Office, Nos. 51 & 52, North Market Street, Boston. Catalogues gratis on application. Jy 17

IMPROVED DURHAM SHORT HORNED CATTLE.

FOR sale, one three year old bull of a brown color, 2 yearling bulls both red, 3 bull calves 1 red, 1 red and white, and 1 wholly white, also 3 two year old heifers, 2 roan and 1 brown and white, 3 yearling heifers, 1 roan, 1 red and white, and one flecked. The dams of the above have given more than 20 qurrts of milk a day on grass only.

Also, 2 bull calves, one bright-red, and one red and white.

They are all descended from the famous imported Bulls, Bolivar and Cœlebs, and from cows of imported stocks.

For milkers, working oxen or Beef, this stock is considered 2d to none in New England. Inquire of Mr. Geo. C. Barrett, Office of the N. E. Farmer. optf

BROOKS' PATENT SILK SPINNER.

THE public attention is invited to this machine. It is adapted to domestic use, is simple in its construction, occupies a small space, and may be used to advantage by women and children. This machine may be obtained by applying to T. R. NEWELL, at the Agricultural Warehouse, No. 52 North Market street, Boston; or to the Patentee, ADAM BROOKS. Scituate, July 22, 1833.

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